

HENDI 588017

HENDI 588017 Profi Line 0.5L Whipped Cream Siphon User Manual

Model: 588017

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your HENDI 588017 Profi Line 0.5L Whipped Cream Siphon. Please read this manual thoroughly before first use and keep it for future reference. This siphon is designed for preparing whipped cream, mousses, desserts, cold foams, and sauces. It is also suitable for decorating cappuccinos, coffees, shakes, and ice creams, and can be used for hot creams and sauces up to 70°C.

SAFETY INSTRUCTIONS

- Always use N2O (Nitrous Oxide) cartridges specifically designed for whipped cream siphons. Do not use other gas types.
- Do not overfill the siphon. The maximum capacity is 0.5L.
- Ensure all parts are securely assembled before use.
- Do not expose the siphon to direct heat sources or open flames.
- Keep out of reach of children.
- Release all pressure before disassembling the siphon for cleaning or refilling.
- Do not attempt to modify the siphon or its components.
- Use caution when handling hot liquids. The siphon is suitable for temperatures up to 70°C.

PRODUCT OVERVIEW

The HENDI 588017 Profi Line Whipped Cream Siphon is constructed from durable materials, designed for professional and home use. It includes various nozzles for different applications and a cleaning brush for easy maintenance.



Image: The HENDI 0.5L Whipped Cream Siphon, showing its sleek stainless steel design and maximum fill line.



Image: The HENDI Siphon accompanied by its three stainless steel decorating nozzles and a cleaning brush, essential accessories for versatile use and maintenance.

Components:

- Siphon Bottle (0.5L capacity)
- Head with Lever
- N2O Cartridge Holder
- 3 Stainless Steel Decorating Nozzles
- Cleaning Brush

SETUP

1. **Clean Before First Use:** Before initial use, thoroughly wash all parts of the siphon with warm soapy water. Rinse well and allow to air dry completely.
2. **Prepare Ingredients:** Fill the siphon bottle with your desired liquid (cream, sauce, etc.). Do not exceed the 0.5L maximum fill line indicated on the bottle. For best results with whipped cream, ensure the cream is cold.
3. **Attach Head:** Screw the siphon head securely onto the bottle. Ensure the gasket is properly seated to prevent leaks.
4. **Insert N2O Cartridge:** Place one N2O (Nitrous Oxide) cartridge into the cartridge holder.



Image: A person demonstrating how to insert an N2O cartridge into the cartridge holder of the HENDI Siphon, preparing it for use.

5. **Screw on Cartridge Holder:** Screw the cartridge holder onto the small threaded pin on the side of the siphon head until you hear the gas release into the bottle. Do not overtighten.

OPERATING

1. **Shake the Siphon:** Once the gas has been released, shake the siphon vigorously 5-10 times (depending on the

consistency desired and the liquid used) to properly mix the gas with the liquid.

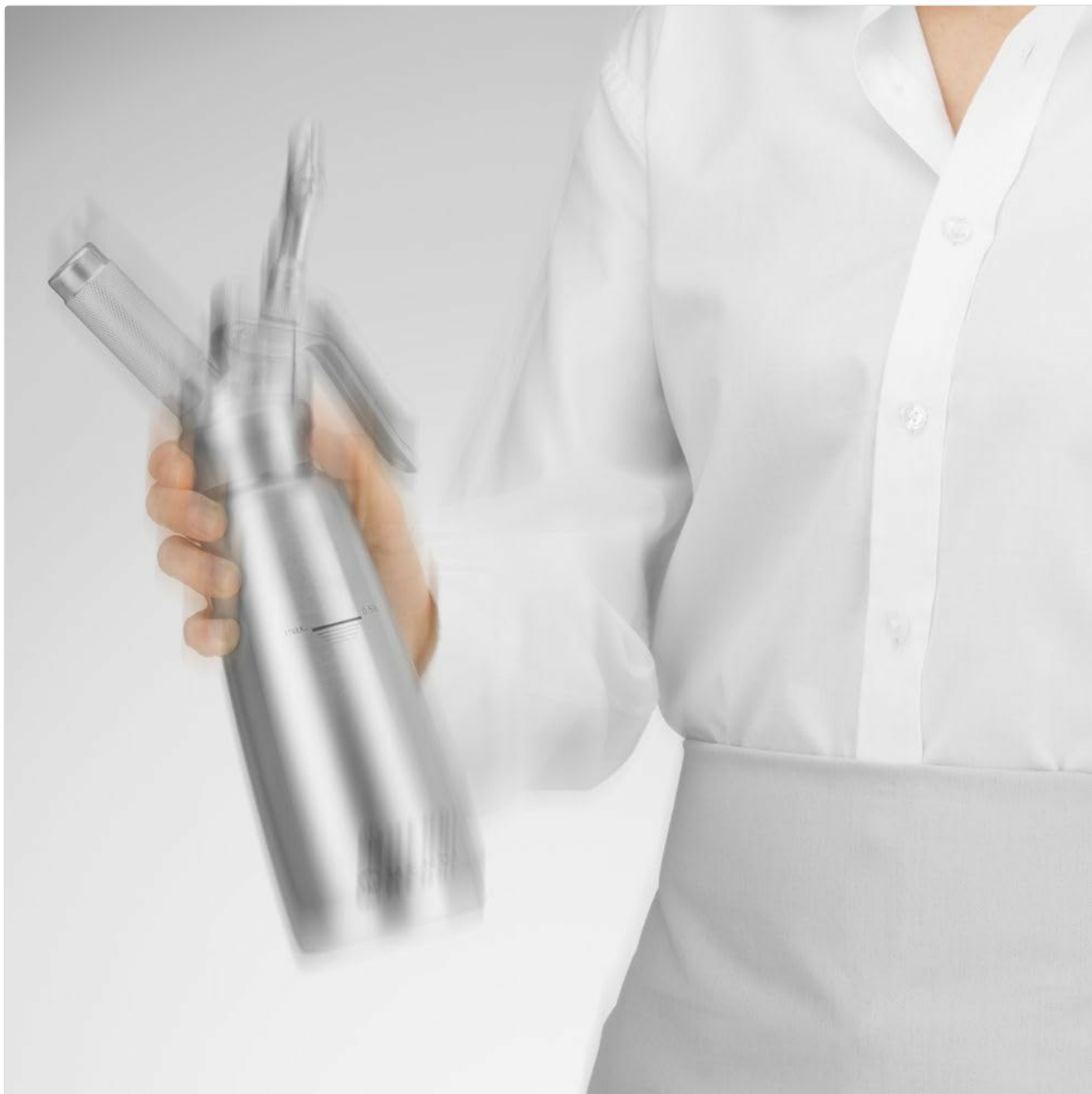


Image: A person shaking the HENDI Siphon to mix the contents with the N₂O gas, indicated by the motion blur.

2. **Dispense:** Invert the siphon and press the lever to dispense the whipped cream or foam.



Image: A person using the HENDI Siphon to dispense whipped cream onto cupcakes, demonstrating the product in action.

3. **Storage:** The contents can be stored in the refrigerator for up to 14 days.

MAINTENANCE AND CLEANING

Regular cleaning is crucial for hygiene and longevity of your siphon. All parts are dishwasher safe once the gasket is removed.

1. **Depressurize:** Before disassembling, ensure all pressure is released by pressing the lever until no more gas escapes.
2. **Disassemble:** Unscrew the head from the bottle. Remove the nozzle and the gasket from the head.
3. **Wash:** Wash all parts (bottle, head, nozzles, gasket, cleaning brush) with warm soapy water. Use the provided cleaning brush to clean the nozzles and any narrow openings.
4. **Rinse and Dry:** Rinse all parts thoroughly with clean water. Allow all components to air dry completely before reassembling or storing.
5. **Storage:** Store the siphon disassembled or loosely assembled in a dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No cream/foam dispenses.	No N2O cartridge inserted or cartridge empty. Insufficient shaking. Clogged nozzle.	Insert a new N2O cartridge. Shake the siphon more vigorously. Clean the nozzle thoroughly.
Cream/foam is too thin.	Not enough N2O gas. Cream not cold enough.	Ensure cartridge is fully pierced and gas released. Use well-chilled cream. Shake more.
Gas leaks from the head.	Head not screwed on tightly. Gasket improperly seated or damaged.	Ensure head is tightly screwed. Check gasket for proper seating and damage; replace if necessary.
Siphon does not hold pressure.	Loose connections. Damaged gasket or valve.	Check all connections. Inspect gasket and valve for damage and replace if needed.

SPECIFICATIONS



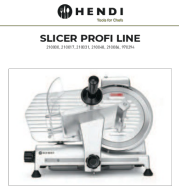



Model: HENDI 588017 Profi Line
Capacity: 0.5 Liters
Material: Stainless Steel
Dimensions (L x W x H): Approximately 38 x 30 x 35 cm
Weight: Approximately 1 kg
Max. Temperature for Hot Liquids: 70°C
Manufacturer: HENDI BV
Country of Origin: China

WARRANTY AND SUPPORT

Specific warranty information is not provided in the product details. For any product support, warranty claims, or spare parts inquiries, please contact HENDI customer service or your local distributor. Always refer to your purchase documentation for specific warranty terms.
You can find more information about HENDI products and contact details on their official website www.hendi.eu



Related Documents - 588017

<div></div>	<p>Hendi Vacuum Chamber Packaging Machine Profi Line (201428, 201435) User Manual</p> <p>User manual for the Hendi Profi Line Vacuum Chamber Packaging Machine (models 201428, 201435). Includes instructions, safety guidelines, operation, maintenance, and troubleshooting for commercial use.</p>
<div></div>	<p>Hendi Stainless Steel Cookware Maintenance Guide</p> <p>Detailed maintenance instructions for Hendi stainless steel pots, casseroles, and pans from the Profi Line, Kitchen Line, and Budget Line. Learn how to properly clean and care for your cookware to ensure longevity and optimal performance.</p>
<div></div>	<p>HENDI SLICER PROFI LINE User Manual Commercial Food Slicer</p> <p>Comprehensive user manual for the HENDI SLICER PROFI LINE, featuring safety guidelines, operating instructions, maintenance procedures, troubleshooting, and parts lists for models 210000, 210017, 210031, 210048, 210086, 970294. Essential for professional kitchen use.</p>
<div></div>	<p>Hendi Profi Line 410 Vacuum Chamber Packaging Machine User Manual</p> <p>User manual for the Hendi Profi Line 410 Vacuum Chamber Packaging Machine, providing detailed instructions on operation, safety, maintenance, and troubleshooting for commercial food packaging.</p>
<div></div>	<p>Hendi Vacuum Chamber Packaging Machine Profi Line User Manual</p> <p>User manual for the Hendi Vacuum Chamber Packaging Machine Profi Line (models 201428, 201435), covering operation, safety, maintenance, and troubleshooting for commercial food packaging.</p>
<div></div>	<p>Hendi Coffee Machine Profi Line 208533 User Manual</p> <p>User manual for the Hendi Coffee Machine Profi Line (model 208533). Contains instructions on operation, safety, cleaning, maintenance, and troubleshooting for professional and commercial use.</p>